



TRUSTED SINCE 1989

FILTER PRO

THE NEXT FRONTIER IN FILTRATION

GETTING STARTED

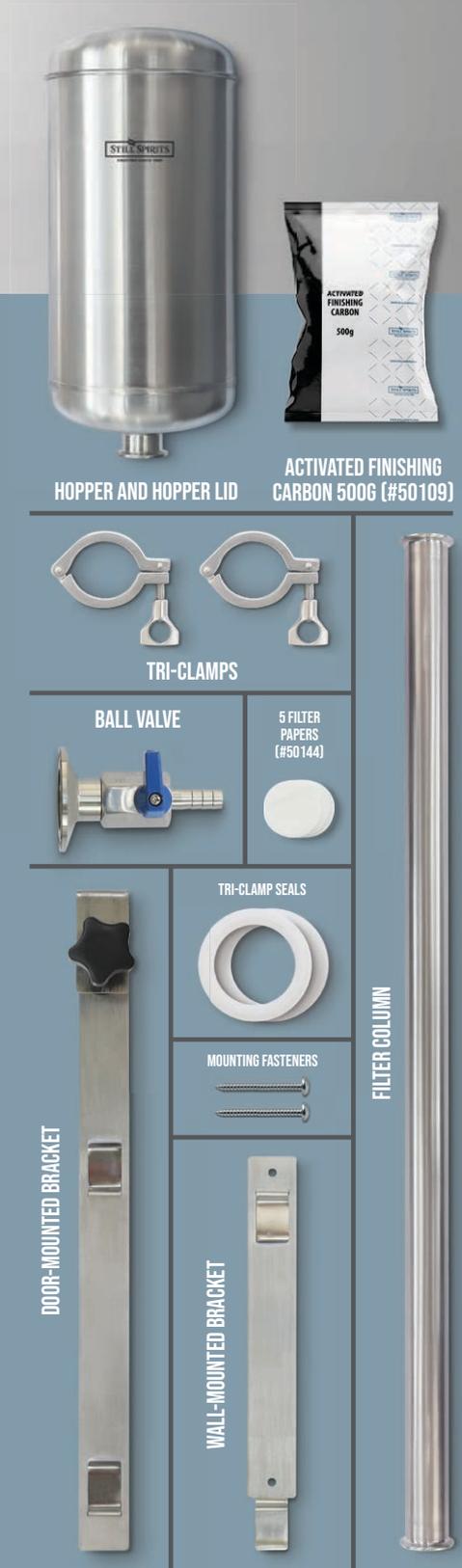
After unboxing and assembling your Still Spirits Filter Pro, you should flush clean water through it to remove any dust from manufacturing and transport.

Ensure all seals are in place and the Tri-Clamps are properly secured and tightened to avoid any leaking of spirit during filtration.

To fasten the wall-mounted bracket to a wall, ensure you are screwing into a stud in the wall, or into a properly installed plasterboard fixing. Check your building's wiring diagram to ensure there will be no electrical wires behind the wall while you are drilling or fastening.

OPERATING INSTRUCTIONS

- Save these instructions for future reference.
- Assemble all fittings together with the seals in place.
- Pour 500g of Still Spirits Activated Finishing Carbon into the hopper - it should all flow into the Filter Column to just below the top Tri-Clamp.
- Ensure the Ball Valve tap is in the off position.
- Pour 4L of hot (40-60°C [104°-140°F]) filtered water into the Hopper to wet the carbon - open the tap to drain the water and wait until no more water drips from the tap.
- Remove the Custom Tri-Clamp fitting and place a single Still Spirits 30mm Filter Paper disk in the recess and re-attach it to the column.
- Close the Ball Valve tap, and fill Hopper with up to 8L of spirit no higher than 50% ABV - tap the column to remove any entrapped air.



HOPPER AND HOPPER LID

ACTIVATED FINISHING CARBON 500G (#50109)

TRI-CLAMPS

BALL VALVE

5 FILTER PAPERS (#50144)

TRI-CLAMP SEALS



MOUNTING FASTENERS



DOOR-MOUNTED BRACKET

WALL-MOUNTED BRACKET

FILTER COLUMN

MAINTENANCE

Do not leave wet carbon in your Still Spirits Filter Pro for prolonged periods of time as this could increase the likelihood of corrosion.

Empty your Filter Column of carbon and flush with clean water then leave to dry after each use. We suggest replacing the carbon and filter paper after each filtration for optimum results.

Periodically check your Tri-Clamp seals and Ball Valve seal for any wear or damage and replace as necessary.

NOTE:

If you're filtering more than 8L of spirit, top-up the Hopper with spirit before it empties as this ensures that the carbon doesn't trap any air which will decrease the surface area and efficiency of the carbon.

When spirit mixes with water it allows any impurities to be released from the bonds with the ethanol - that's why it's less effective to filter at ABV's higher than 50% (and also why the lower the ABV, the more noticeable off-flavours and impurities can be).

- Gently open the Ball Valve tap until spirit drips out at roughly 2 drips per second - this is an optimum contact time between the carbon and spirit which allows for the removal of as many impurities as possible.
- Collect the filtered spirit and measure the final ABV and adjust as necessary.

TECHNICAL SPECIFICATIONS

The Still Spirits Filter Pro is made with high-quality materials and the filtered spirit will only contact food-grade 304 stainless steel and food-grade silicone seals.

WARNING - Risk of injury if incorrectly assembled.

Incorrect installation may result in severe injury and/or damage to property. Fit components correctly and as intended. Incorrectly fitted components may fall and cause severe injury.

SAFETY INFORMATION

1. Make sure the Still Spirits Filter Pro is securely mounted so that it does not fall over while in use.
2. Mount the Still Spirits Filter Pro out of reach of young children.
3. Mount the Still Spirits Filter Pro away from electronics.
4. Ensure all seals are in place and the Tri-Clamps are properly secured and tightened to avoid any leaking of spirit during filtration.
5. **Use the spirit filter in a well-ventilated area.**

GENERAL SAFETY NOTES

- Read all instructions before using the Still Spirits Filter Pro.
- This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retail applications.

